

T H E
F A R R I E R

~Starters~

Cream of Mushroom & Black Truffle Soup - £7.50

Served with a Crusty Bread Roll

Naturally Smoked Salmon Fishcake - £8.25

Hand Cut Tartare Sauce, Charred Citrus, Herb Salad

Smooth Duck Liver & Brandy Pate - £8.50

Toasted Brioche, Salad & Apple Chutney

Risotto Of Trompet Mushrooms - £8.75 (V) (GF)

Parmesan Shavings & Fine Herbs

Salt & Pepper Tempura Squid - £8.50

Lime & Coriander Mayo, Herb Salad

Hickory Smoked Chicken Breast - £8.75 (GF)

Farrier Style Greek Salad, Foraged Herb Dressing

Please Inform Your Server If You Have Any

Special Dietary Requirements

(GF) – Gluten Free

(GO) – Gluten Free Option Available

(V) - Vegetarian

~Nibble Bowls~

Onion Rings- £3.75

Marinated Olives- £3.75

Black Truffle Mash Potato - £3.75

Black Truffle Mayonnaise- £2.00

Chunk Chips- £3.75

~Mains~

~Served with Vegetables & Potatoes where appropriate~

Roast Sirloin of Yorkshire Beef- £16.75 (GO)

Roast & Mash Potatoes, Roast Pan Gravy & Yorkshire Pudding

Clover Fed Leg of Local Lamb - £16.75 (GO)

Roast & Mash Potatoes, Roast Pan Gravy & Yorkshire Pudding

North Sea Prosecco Battered Whitby Cod - £15.50

Hand Cut Chips, Garden Peas, Tartar Sauce & Charred Lemon

Catalonian Style Samfaina - £17.25 (V) (GO)

Spanish Vegetable Stew, Charred Halloumi, Romesco Sauce, Roast Florets

Easingwold Wild Boar Sausages - £15.50

Mustard Mash Potato, Gravy, Red Onion Marmalade & Yorkshire Pudding

Maple Roast Barbary Duck Breast- £18.50(GF)

Tenderstem Broccoli, Tarragon Pesto, Baby Veg, Sautee New Potato

Buttered Baked Herb Crumbed Halibut Loin -£22.50 (GO)

Whitby Smokehouse Mussels & Leek Creamed Broth, Seaweed & Samphire